

## TASTING

### GRAPE VARIETY

100% Tempranillo

### ON THE LAND

These grapes are obtained from vines planted at an altitude of 450-490 metres on the lower terrace of our vineyard, on alluvial soil that allows us to obtain light, very fruity wines, characteristic of pure Tempranillo Riojas. They are suitable for early consumption due to their balanced fruitiness, medium body and freshness. Harvesting is carried out early.

### VINTAGE

The year 2015 was characterised by abundant rainfall in the winter and a hot summer, which brought the harvesting period forward. August was marked by more moderate temperatures and an excellent vegetative state of the plants with a moderate bud load, factors which endured until harvesting.

### IN THE WINERY

This wine is made following the traditional Riojan method: destemming, crushing and subsequent cold maceration of the must, which was left in contact with the skins for 24 hours. A 7-day fermentation was then carried out, maintaining the temperature below 25 °C. During this time pumping-over was conducted to extract colour and aromatic compounds. Malolactic fermentation occurred spontaneously before the end of the year and in January we moved on to the final blending and bottling.

### IN THE BOTTLE

Alcohol by volume: 14,5%

### IN THE GLASS

Appearance: a high-depth, intense violet-red colour with blue tones attesting to its youth. Clear and bright.  
Nose: aromas of fresh red fruit and the liquorice that is so typical of our young wines.

Taste: fresh with meltingly soft tannins. "We are imitating the personality of Uñuela" with this wine that is both elegant and lively at the same time, has good fresh fruit flavours, and is very well-balanced and easy-drinking.

Winemaker's comment: "a true reflection of our Señorío de Uñuela".

### AT THE TABLE

We recommend serving it at about 15-16 °C.

This wine is the ideal accompaniment to chuletillas al sarmiento (a Riojan dish of lamb chops grilled over grapevine cuttings) or any grilled meat, as well as cured cheeses.

# SANCHO GARCÉS

TEMPRANILLO 2015  
DOCa RIOJA  
ESPAÑA



*This range pays homage to King Sancho Garcés III el Mayor, King of the Kingdom of Pamplona between 1004 and 1035, who, residing in Nájera (a town adjacent to Uruñuela), promoted the pilgrimage route of the Camino de Santiago, or Way of St. James, and built hospitals and lodging. It is thanks to this that huge numbers of travellers come to La Rioja to learn about our culture and enjoy good wine.*



**PATROCINIO**

B O D E G A S

*Vientos de cambio / Winds of change*

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DATA SHEET

Alcohol: 14,5%  
Total acidity: 4,67  
Residual sugar: 1,23  
pH: 3,85  
Harvested: October 2015



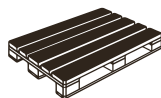
**BOTTLE**

Volume (litres): 0,75  
Gross weight (kg): 1,15  
Height (cm): 28,9  
Width (cm): 6,06  
EAN 13 code: 8429766262002  
Type of closure: Microgranulado



**CASE**

Units: 12  
Volume (litres): 9  
Gross weight (kg): 13,56  
Internal measures:  
Height (cm): 30,5  
Width (cm): 22,8  
Length (cm): 28,9  
EAN 14 code: 38429766262003



**PALLET**

Type of pallet: europallet  
Total cases: 60  
Layer: 5  
Cases per layer: 12  
Gross weight (kg): 838,60

NOTES



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C.V.

# SANCHO GARCÉS

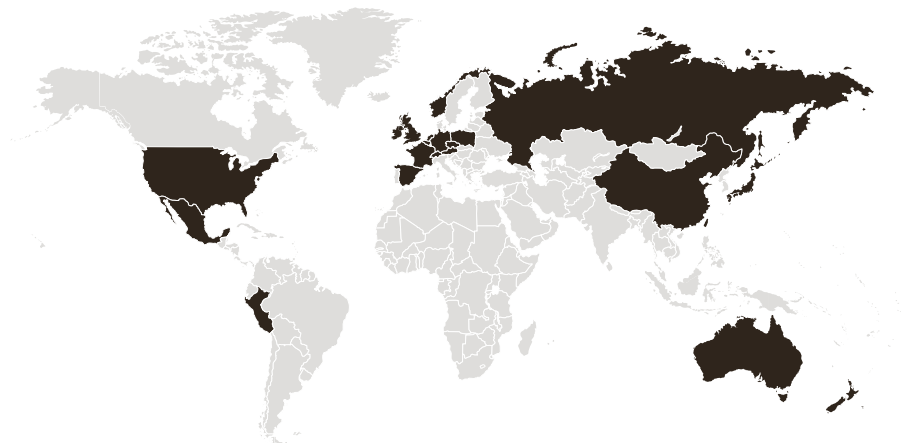
TEMPRANILLO 2015  
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## VINTAGES / AWARDS

2010	86 Points –Peñín Guide
2011	89 Points –Peñín Guide
2012	88 Points –Peñín Guide
2013	85 Points-Peñín Guide 5*

## BODEGAS PATROCINIO IN THE WORLD



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